Thin-and-Crisp Chocolate-Chip Cookies

Ingredients

- Thin-and-Crisp Chocolate-Chip Cookies
- 1 * cups all-purpose flour
- 3/4 teaspoon baking soda
- 1 tablespoon kosher salt
- 14 tablespoons butter, melted
- 1/2 cup packed light brown sugar
- 1/2 cup sugar
- 2 tablespoons light corn syrup
- 1 tablespoon vanilla extract
- 2 tablespoons milk
- 1 1/2 cups chopped bittersweet chocolate (peasize pieces and shavings)
- 2 cups chopped toasted walnuts (optional)
- PREPARATION
- 1.
- Preheat the oven to 325 degrees. Line two baking sheets with foil. Sift together the flour, baking soda and salt.
- 2.
- In a mixer fitted with a paddle, cream the butter, sugars and corn syrup until fluffy, 3 minutes. Stir in the vanilla, then the milk. Add the flour mixture all at once and blend just until a dough forms. Fold in the chocolate and walnuts. Chill the dough.
- 3.
- Roll 2-tablespoon lumps of dough into balls, then place on the baking sheet and flatten to 1/4 inch-thick disks spaced 2 inches apart. Chill the dough between batches. Bake until the edges are dark golden brown, 14 to 17 minutes. Let cool slightly on the baking sheet, then transfer to a baking rack.
- YIELD Makes 24 cookies